

Grape Bread

3 large eggs
2 cups sugar
2 teaspoons vanilla extract
1 cup vegetable oil
3 cups flour
 $\frac{3}{4}$ teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
3 cups concord grape SKINS
 $\frac{3}{4}$ cup chopped walnuts (optional)



Preheat oven to 350 degrees F.

Combine eggs, sugar, vanilla, and oil in a large bowl. Stir until smooth and consistent.

In a separate bowl, combine flour, salt, and baking soda. Stir to combine. Gradually add flour mixture to egg mixture, stirring constantly until smooth. Add cinnamon and stir.

The dough will seem quite thick at this point. The grape skins add some more moisture. Gently fold in walnuts and grape skins until evenly distributed.

Pour batter into 2 well-oiled 5 x 9-inch loaf pans. Bake 1 hour or until toothpick inserted in center comes out clean. Let stand 5 minutes before removing from pans.

Note: Coconut palm sugar or erythritol can be used to reduce the sugar content.

Sheryl Herman (Joan's neighbor), who found this recipe at a vineyard in the Finger Lakes.

Seneca Lakes Wine Trail

www.senecalakewine.com/seneca-lake/faqs/grape-and-wine-recipes.html